RANGE

FUTURA RP4, RP6

Accessories
CHEF 200
CHEF 220
CHEF 240

Installation and Operation Manual



Dear Customer,

Congratulations on deciding to choose our appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use this equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the appliance. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local service contact information.

Service phone number:..

Contact person:...

1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Safe use of the appliance

⚠ Because the range is a heated appliance that has hot surfaces during normal use, the following warnings and instructions must be followed in order to avoid burns.

During long-time operation even the frame surrounding the cooking plates gets hot.

The capability of the cooking plates to store and even out the heat also keeps them hot for a long time after switching them off.

For safe handling of cookware on the cooking top, always use heat protective gloves.

Do not leave the range on for long periods totally without supervision.

2.2 Disposal of the appliance

The destroying of the appliance when its economical lifetime has been reached may be harmful to the environment if not properly handled. Utilization of materials that are reusable is best done by professional personnel specialized in recycling.

3. Functional description

3.1 Intended use of the appliance

The Futura range is intended for preparing different kinds of foodstuffs using cookware.

3.1.1 Prohibited use

Use of the appliance for other purposes than stated above is prohibited.

Covering the gaps between the range cooking plates and the upper frame with folio is prohibited.

Preparing food directly on the cooking plate without cookware is prohibited.

The manufacturer of the appliance takes no responsibility for situations that might occur if the warnings and instructions in this manual are neglected.

3.2 Operating principle and construction

Depending on the model, the range is equipped with four or six cooking plates.

Each cooking plate is equipped with a 7-position power regulator which allows power regulation in several steps. A green pilot light for every cooking plate indicates that the plate is on.

In order to ease daily cleaning the cooking plates are hinged and can be swinged up in an upright position. In addition, the range is equipped with a removable spillage tray.

4. Operation instructions

4.1 Before use

The cooking plates of the range are protected with a thin layer of oil for the duration of storage and transportation. When heating up the range for the first time the oil may create some smoke and unpleasant smell. This is quite normal and disappears quickly when using the range.

4.1.1 Selecting cookware

Always use flat-based cookware in order to achieve good heat transfer and to increase the service life of the cooking plate. Placing a cold and wet pan on a red-hot cooking plate should be avoided as the thermal tensions created considerably decrease the service life of the plate.

You get the best benefit from the range as well as from the cookware by observing the following:

- Use good quality flat-based cookware.
- Wait for pans to cool before putting them in cold water.
- Always ensure pans have clean, dry bases before use.
- Ensure pan handles are positioned safely and away from heat sources.
- Always use pan lids except when frying.
- Remember good quality pans retain heat well, so generally only low or medium heat is necessary.

4.2 Operation procedures

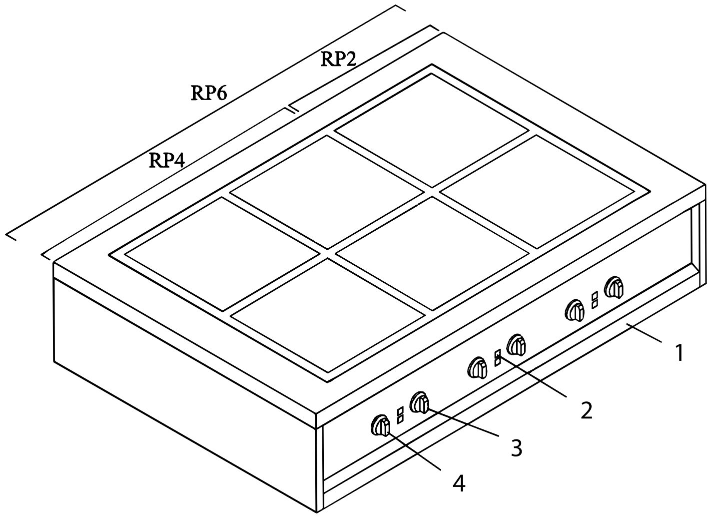
4.2.1 Using the range

Switch the appliance off if it is damaged or is malfunctioning. Contact authorised service personnel using original spare parts for service of the appliance.

Ranges intended for use aboard ships are equipped with a potrack. Using a range aboard a ship without the potrack is prohibited.

During the installation, a mains switch may have been fitted near the range, often on a wall nearby. Check that the mains switch is in the ON position.

The range is controlled with power regulators and pilot lights.



Operating panel
1. Spillage tray
2. Pilot light, cooking plate on
3. Power regulator, front plate
4. Power regulator, rear plate

Each cooking plate is equipped with a 7-position power regulator which allows power regulation in several steps. A green pilot light for every cooking plate indicates that the plate is on.

Cooking is started by turning the power regulator to position 6. When boiling starts, the power is decreased as needed. Usually it is possible to use a small or medium power setting.

Do not leave the cooking plate on without any load, because it then overheats, which considerably decreases the service life of the plate. By turning the cooking plate off when not needed, energy is saved and a cooler working environment is achieved.

If there are longer interruptions in the electricity distribution, all power regulators of the range should be set to the 0 position. This should be done in order to prevent unexpected start-up of the range when the electricity distribution is restored.

4.3 After use

4.3.1 Cleaning

Use of a water hose or pressure cleaning jet is strictly forbidden.

It is not allowed to wipe the undersides of cooking plates swung up to a cleaning position with a wet sponge, cloth etc., because water flowing down the plate is absorbed into the insulating material thus causing earth leakage.

When cleaning the cooking plates, observe that they are hot a long time after they have been switched off. When the cooking plates are swinged up for cleaning, it is advisable to support the plate in the upper position with one hand thus preventing the possibility that they unexpectedly return to their working position.

Be careful when removing the spillage tray, as it may contain spillages that are still hot.

Cleaning is very easy, if possible spillovers are removed immediately with a damp cloth. Sugar and mixes containing much sugar must be removed immediately, because later removing is laborious.

In all cleaning, prefer chemical cleaning methods rather than mechanical rubbing. Use a slightly alkaline detergent (pH 8-10) diluted in water according to instructions when cleaning the surfaces of the range.

Always dry the cooking plates after cleaning by heating them up.

Clean cooking plates give an efficient heat transfer to the cookware. Cooking is then fast and the service life of the cooking plates is extended.

The spillage tray is pulled out and cleaned. Outer surfaces are wiped off with a damp cloth and then wiped dry.

4.3.2 Other service measures

The appliance does not include any user serviceable parts inside. Service must be left to authorised service personnel.

5. Installation

5.1 General

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. This installation manual must be used together with the installation drawing of the appliance.

The connection of the appliance to the electrical and water supply must be carried out by qualified persons only.

5.2 Transporting and unpacking the range

The best way to move the range is to keep it in its package as long as possible while it also protects the range from outer damage. If it is necessary to unpack the range, possible lifting must be done from the bottom frame using suitable spacers of wood. In order to avoid damages it is not allowed to use the cooking top as a workbench during installation.

5.3 Positioning the range

Because the temperature of a cooking plate accidentally forgotten on without a pan may reach even 550°C, it is mandatory to follow local fire safety regulations when installing the range.

The range is positioned in the installation place and adjusted in a horizontal position from the adjustable legs.

On ranges fitted with a convection oven the horizontal position should be checked from the runners of the oven in order to achieve good browning results.

When the range is on the correct location and in a horizontal position, it must be bolted to the floor, the land models by the flanges in the rear adjusting legs and the marine models from all four leg flanges.

5.4 Electrical connections

Besides the live electrical parts, also look out for possible moving mechanisms inside the appliance, if there is a need for testing during installation and the guards or cover plates are detached.

⚠ In order to make eventual future service easier and increase safety, a mains switch must be installed near the appliance. This switch must disconnect the appliance completely from the electrical supply network.

The cable gland for the supply cable is located on the rear wall of the oven (right lower corner). In order to make the connection, the right side panel must be removed.

5.5 Test-run

⚠ Acquaint yourself with the user manual of this appliance before testing it. The appliances under the cooking top are provided with their own manuals.

After connecting the cable check the function of the range.

Check that

- every cooking plate heats up and the corresponding pilot light turns on when the plate is switched on with the power regulator
- no wires inside the appliance get jammed before refitting the outer panels.

Refit the outer panels.

6. Troubleshooting

If the appliance does not function, check the following:

- Has the appliance been used according to the instructions?
- Are all possibly removable parts refitted?
- Is the mains switch on the appliance or nearby - often on the wall - in the ON position?
- Are the circuit breakers (fuses) of the appliance in the electricity distribution board in working order? Ask an authorised person to check the circuit breakers.

If even this does not help, figure out in advance how to briefly describe the breakdown and contact an authorised service person.

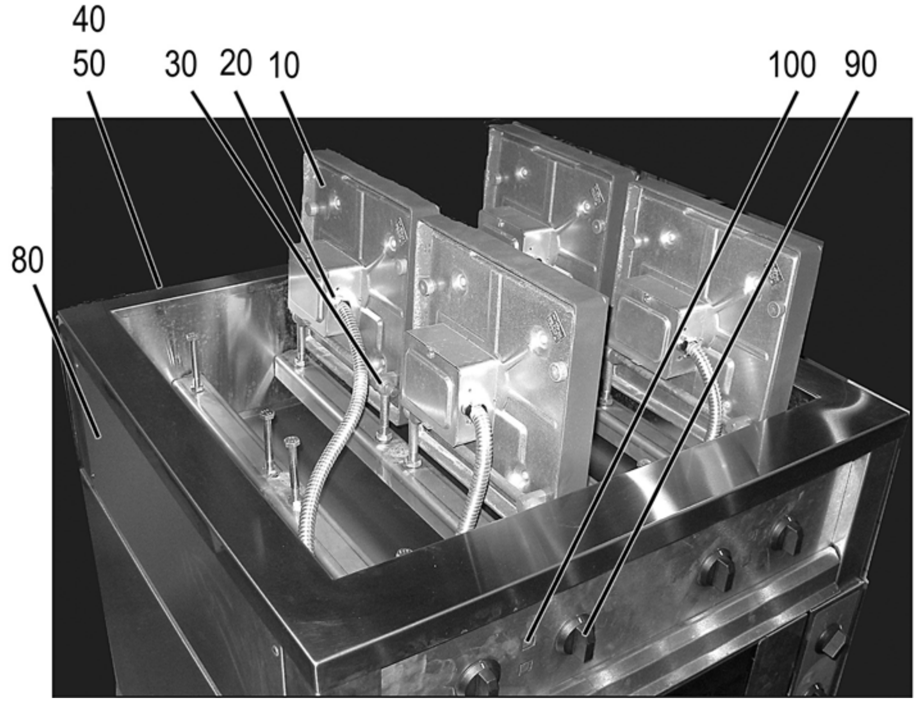
7. Spare parts

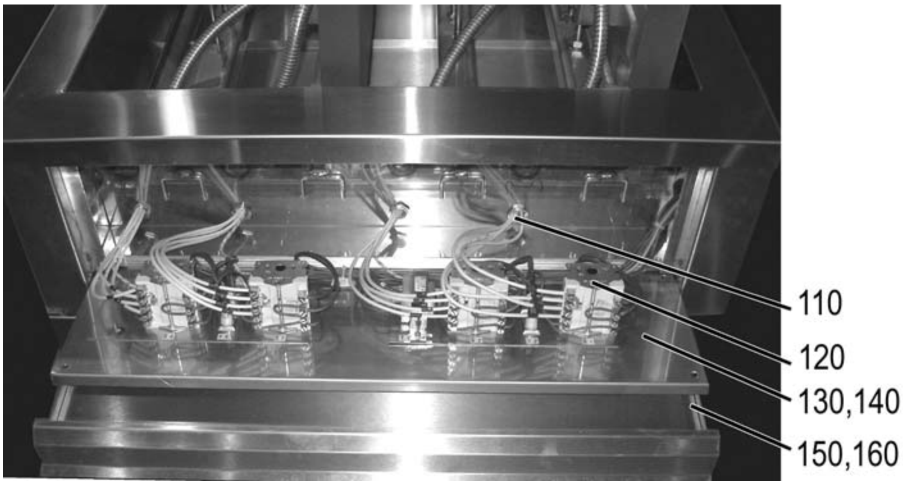
7.1 Voltage codes

Voltage	Voltage code
A	3/N/PE~400/230V 50Hz
B	~250V 16A 50Hz
C	3/N/PE~380/220V 50Hz
D	3/PE~200V 50-60Hz
F	2/PE 220–240V 50Hz
G	3/N/PE~415/240V 50Hz
H	3/PE~230V 50Hz
I	3/PE~220V 60Hz
J	3/PE~380 50Hz
K	3/PE~400V 50Hz
L	3/PE~415V 50Hz
M	3/PE~440V 60Hz
N	3/PE~460V 60Hz
O	3/PE~480V 60Hz
P	1/N/PE~220-240V 50Hz
R	2/PE~220-230V 60Hz
S	3/N/PE~400/230V 50Hz
T	3/PE~230V 60Hz
U	1/N/PE~100V 50-60Hz

7.2 Product codes

Product code	Full name
Model codes	
RP	FUTURA RP
Type codes	
4	4
6	6
Accessory codes	
200	CHEF 200
220	CHEF 220
240	CHEF 240


40
50
30
20
10
100
90
80

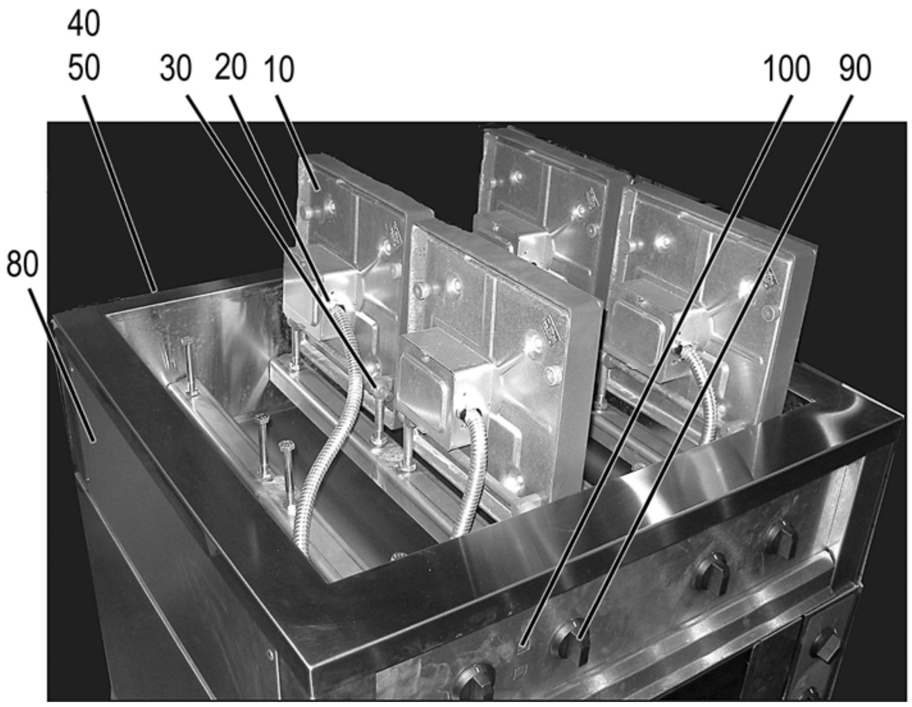

110
120
130,140
150,160

ID	Code	Model	Type	Voltage	Description
Module:					
10	3752924	RP	4,6	A,H,I	Cooking plate
20	3752971	RP	4,6	A,H,I	Cable conduit
30	3752940	RP	4,6	A,H,I	Eyebolt M12x90
40	3752937	RP	4	A,H,I	Rear panel
50	3753140	RP	6	A,H,I	Rear panel
80	3752933	RP	4,6	A,H,I	Side panel
90	3493234	RP	4,6	A,H,I	Knob, black
100	3442159	RP	4,6	A,H,I	Pilot light, green
110	3753180	RP	4,6	A,H,I	Set of wires
120	3288997	RP	4,6	A,H,I	Switch
130	3752935	RP	4	A,H,I	Front panel
140	3753139	RP	6	A,H,I	Front panel
150	3752936	RP	4	A,H,I	Spillage tray
160	3753157	RP	6	A,H,I	Spillage tray

RP=FUTURA RP

200=CHEF 200, 220=CHEF 220, 240=CHEF 240

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz


40
50
30
20
10
100
90
80


110
120
130,140
150,160
170

ID	Code	Model	Type	Voltage	Description
Module:					
10	3753052	RP	4,6	J,L,M	Cooking plate
20	3752971	RP	4,6	J,L,M	Cable conduit
30	3752940	RP	4,6	J,L,M	Eyebolt M12x90
40	3752937	RP	4	J,L,M	Rear panel
50	3753140	RP	6	J,L,M	Rear panel
80	3752933	RP	4,6	J,L,M	Side panel
90	3493234	RP	4,6	J,L,M	Knob, black
100	3442159	RP	4,6	J,L,M	Pilot light, green
110	3753180	RP	4,6	J,L,M	Set of wires
120	3288997	RP	4,6	J,L,M	Switch
130	3752935	RP	4	J,L,M	Front panel
140	3753139	RP	6	J,L,M	Front panel
150	3752936	RP	4	J,L,M	Spillage tray
160	3753157	RP	6	J,L,M	Spillage tray
170	3512984	RP	4,6	J,L,M	Transformer
180	3521812	RP	4	J,L,M	Storm rail RP4 Marine
190	3521837	RP	6	J,L,M	Storm rail RP6 Marine
200	3753155	RP	4	J,L,M	Kettle support RP4 Marine
210	3753167	RP	6	J,L,M	Kettle support RP6 Marine

RP=FUTURA RP

200=CHEF 200, 220=CHEF 220, 240=CHEF 240

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz

8. Technical specifications

Main and control circuit T02119 B3

Main and control circuit T02120 B3

Main and control circuit T02121 B3

Main and control circuit T02122 B3

Main and control circuit T02123 B3

Main and control circuit T02124 B3

Main and control circuit T02130 B3

Main and control circuit T02131 B3

Main and control circuit T02132 B3

Main and control circuit T02146 A3

Installation drawing T02194 B3

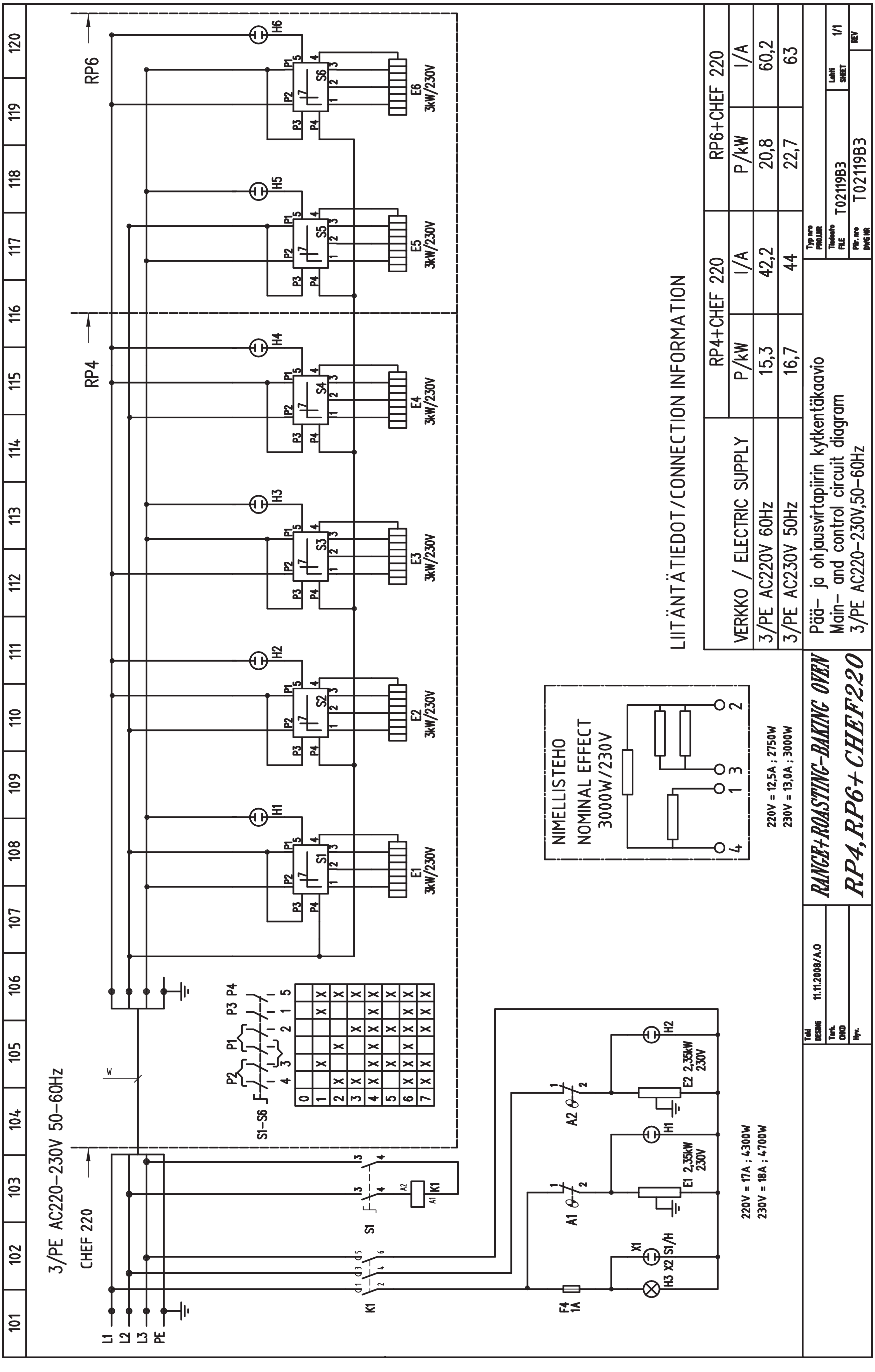
Installation drawing T02195 B3

Installation drawing T02196 B3

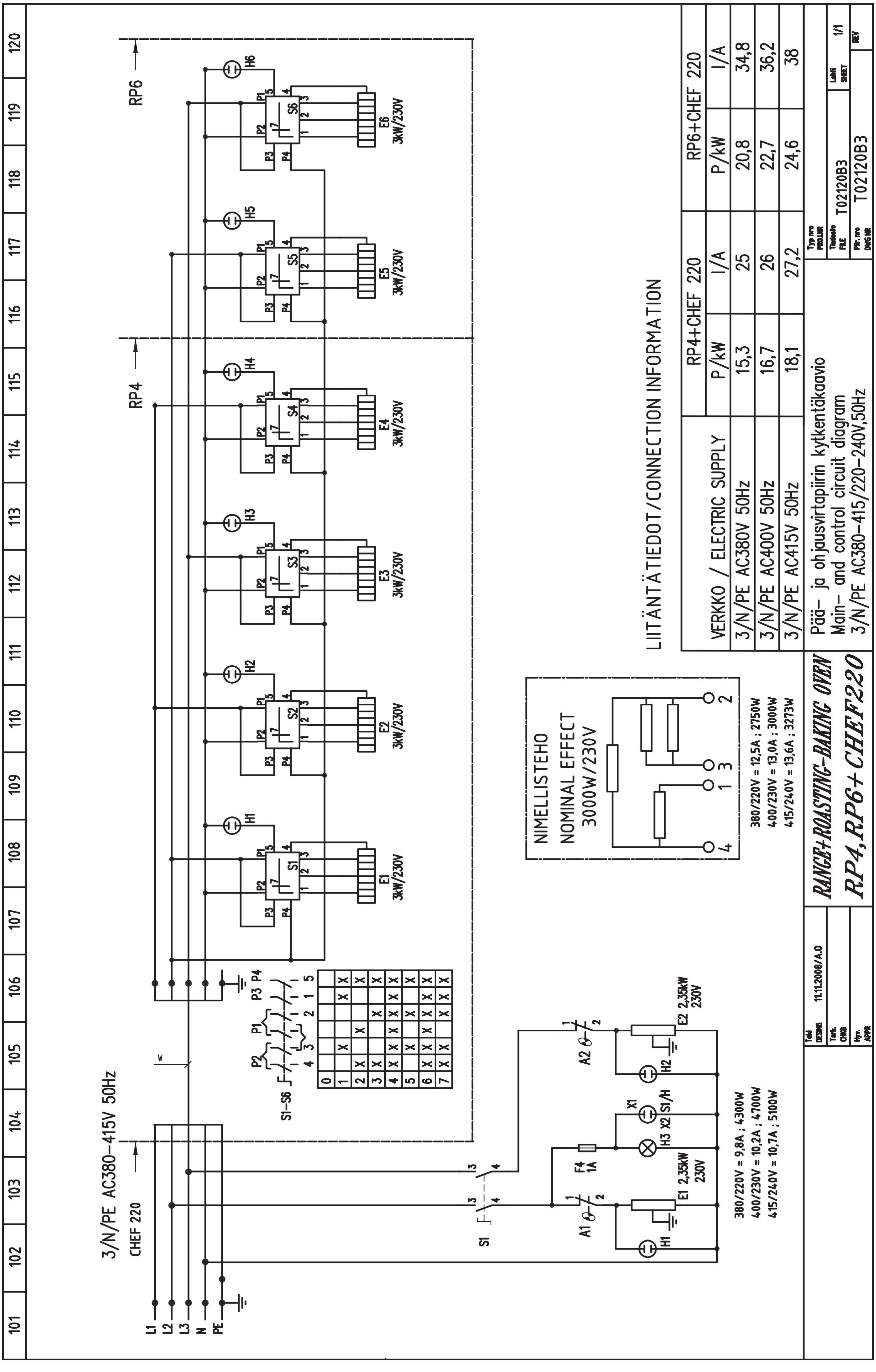
Installation drawing T02197 B3

Installation drawing T02198 B3

Installation drawing T02199 B3

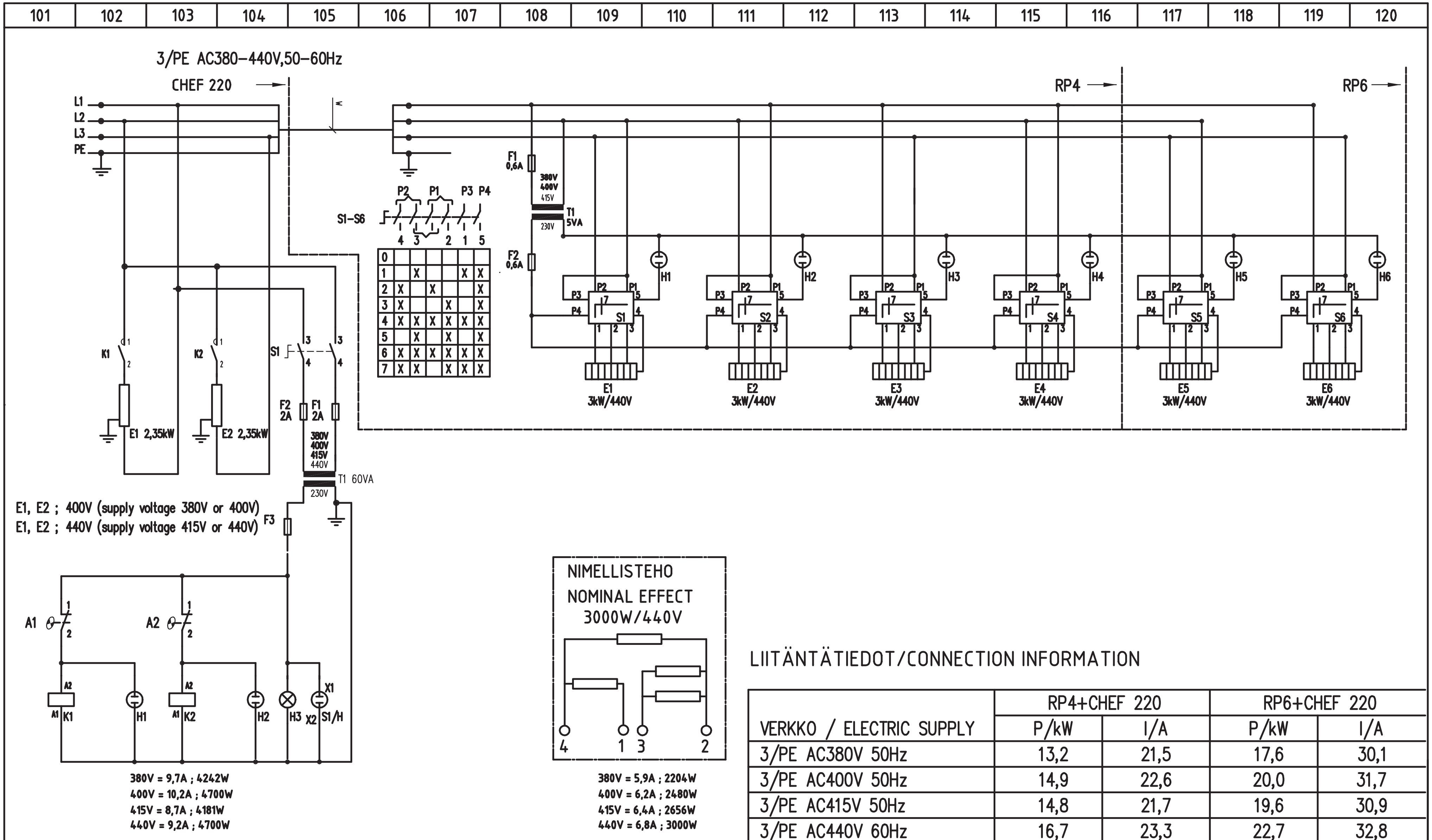


Main and control circuit T02119 B3



VERKKO / ELECTRIC SUPPLY	RP4+CHEF 220 P/kW	RP4+CHEF 220 I/A	RP6+CHEF 220 P/kW	RP6+CHEF 220 I/A
3/N/PE AC380V 50Hz	15,3	25	20,8	34,8
3/N/PE AC400V 50Hz	16,7	26	22,7	36,2
3/N/PE AC415V 50Hz	18,1	27,2	24,6	38

Main and control circuit T02120 B3

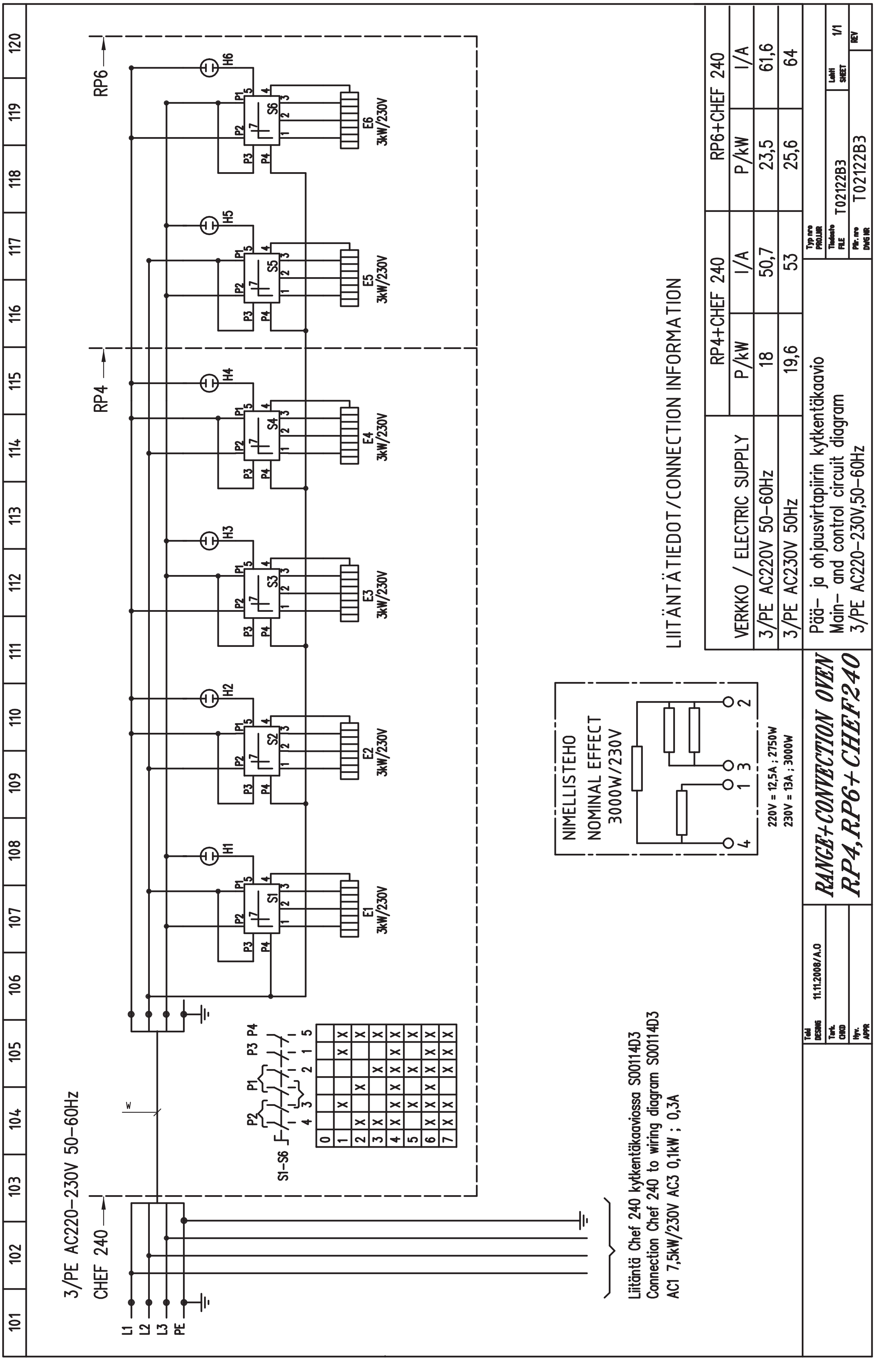


LIITÄNTÄTIEDOT/CONNECTION INFORMATION

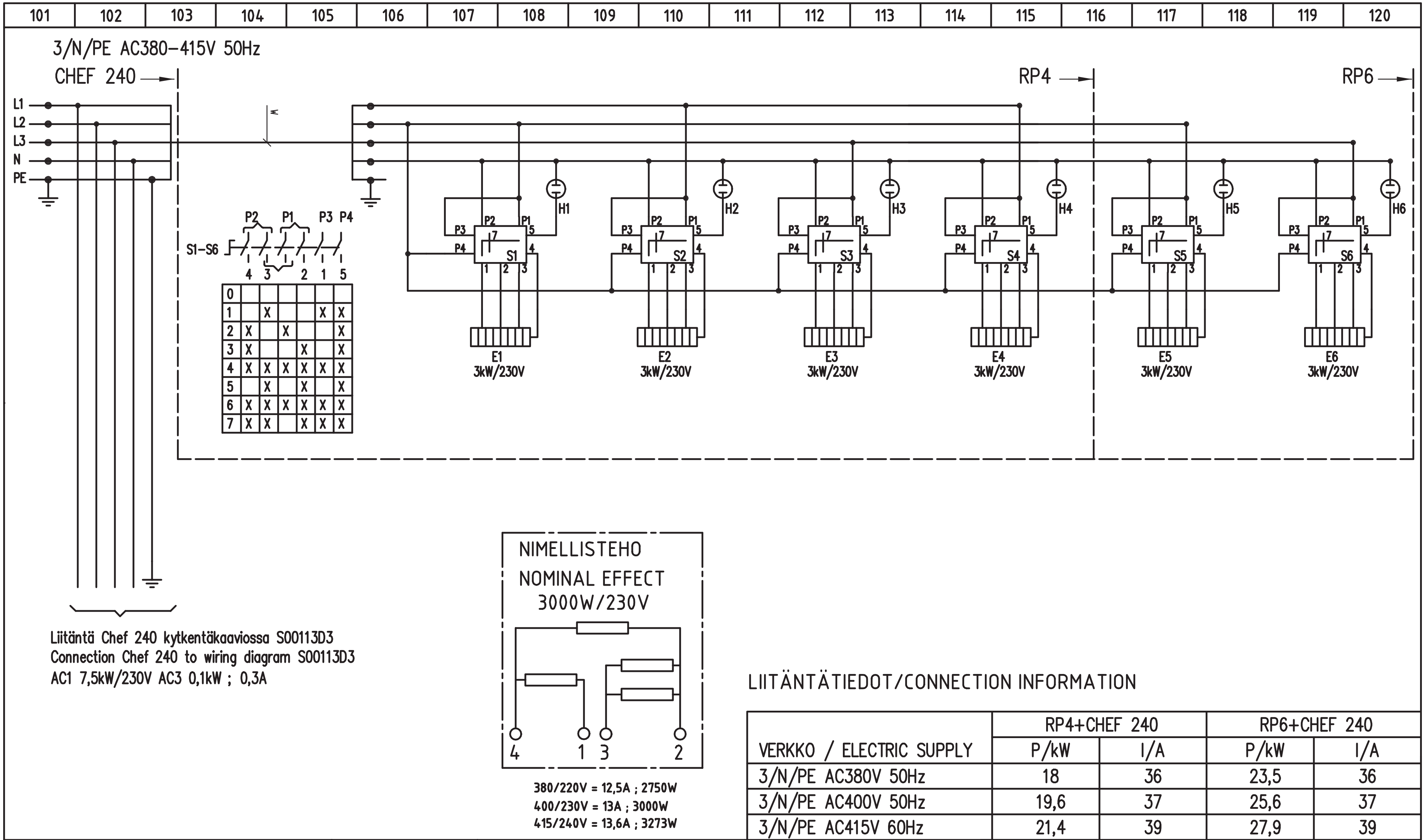
VERKKO / ELECTRIC SUPPLY	RP4+CHEF 220		RP6+CHEF 220	
	P/kW	I/A	P/kW	I/A
3/PE AC380V 50Hz	13,2	21,5	17,6	30,1
3/PE AC400V 50Hz	14,9	22,6	20,0	31,7
3/PE AC415V 50Hz	14,8	21,7	19,6	30,9
3/PE AC440V 60Hz	16,7	23,3	22,7	32,8

Tehd DESING 10.11.2008/A.O	RANGE+ROASTING–BAKING OVEN	Pää– ja ohjausvirtapiirin kytkentäkaavio	Typ nro PROJ.NR	
Tark. CHKD		Main– and control circuit diagram	Tiedosto FILE T02121B3	Lehti SHEET 1/1
Hyv. APPR	RP4,RP6+CHEF220	3/PE AC380–440V,50–60Hz	Piir. nro DWG NR T02121B3	REV

Main and control circuit T02121 B3



Main and control circuit T02122 B3



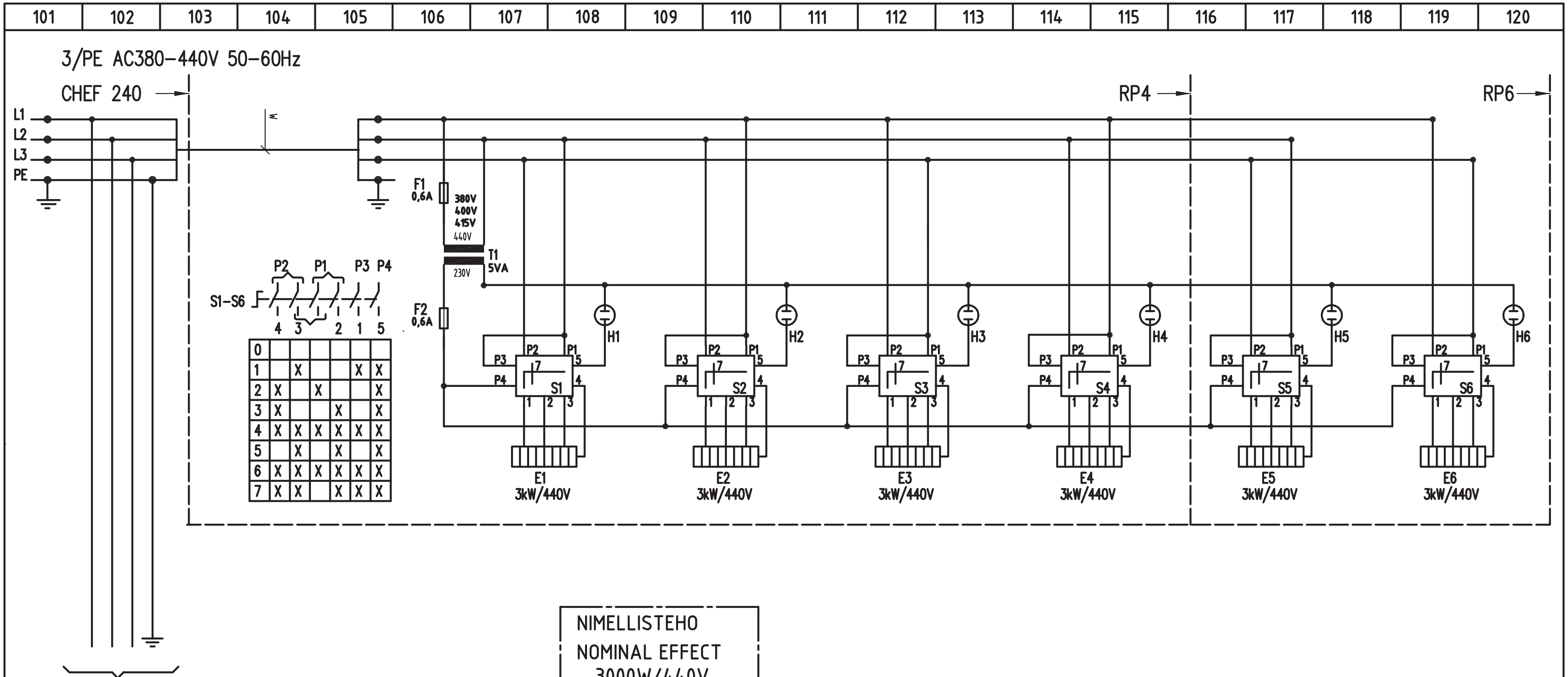
	4	3		2	1	5
0						
1		X			X	X
2	X		X			X
3	X			X		X
4	X	X	X	X	X	X
5		X		X		X
6	X	X	X	X	X	X
7	X	X		X	X	X

LIITÄNTÄTIEDOT/CONNECTION INFORMATION

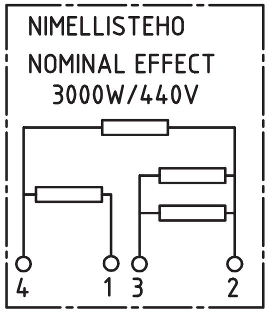
VERKKO / ELECTRIC SUPPLY	RP4+CHEF 240 P/kW	RP4+CHEF 240 I/A	RP6+CHEF 240 P/kW	RP6+CHEF 240 I/A
3/N/PE AC380V 50Hz	18	36	23,5	36
3/N/PE AC400V 50Hz	19,6	37	25,6	37
3/N/PE AC415V 60Hz	21,4	39	27,9	39

Tehl DESING 24.10.2008/A.O	**RANGE+CONVECTION OVEN**	Pää– ja ohjausvirtapiirin kytkentäkaavio	Typ nro PROJ.NR	
Tark. CHKD	**RP4,RP6+CHEF240**	Main– and control circuit diagram	Tiedosto FILE T02123B3	Lehti SHEET 1/1
Hyv. APPR		3/N/PE AC380–415/220–240V,50–60Hz	Piir. nro DWG NR T02123B3	REV

Main and control circuit T02123 B3



Liitäntä Chef 240 kytkentäkaaviossa S00115D3
Connection Chef 240 to wiring diagram S00115D3
AC1 7,5kW/230V AC3 0,1kW ; 0,3A



380V = 5,9A ; 2204W
400V = 6,2A ; 2480W
415V = 6,4A ; 2656W
440V = 6,8A ; 3000W

LIITÄNTÄTIEDOT/CONNECTION INFORMATION

	RP4+CHEF 240		RP6+CHEF 240	
VERKKO / ELECTRIC SUPPLY	P/kW	I/A	P/kW	I/A
3/PE AC380V 50Hz	16	26	20,4	31
3/PE AC400V 50Hz	17,9	27,2	23	32,6
3/PE AC415V 50Hz	19,0	28,2	23,6	33,8
3/PE AC440V 60Hz	19,6	30,5	25,6	33,7

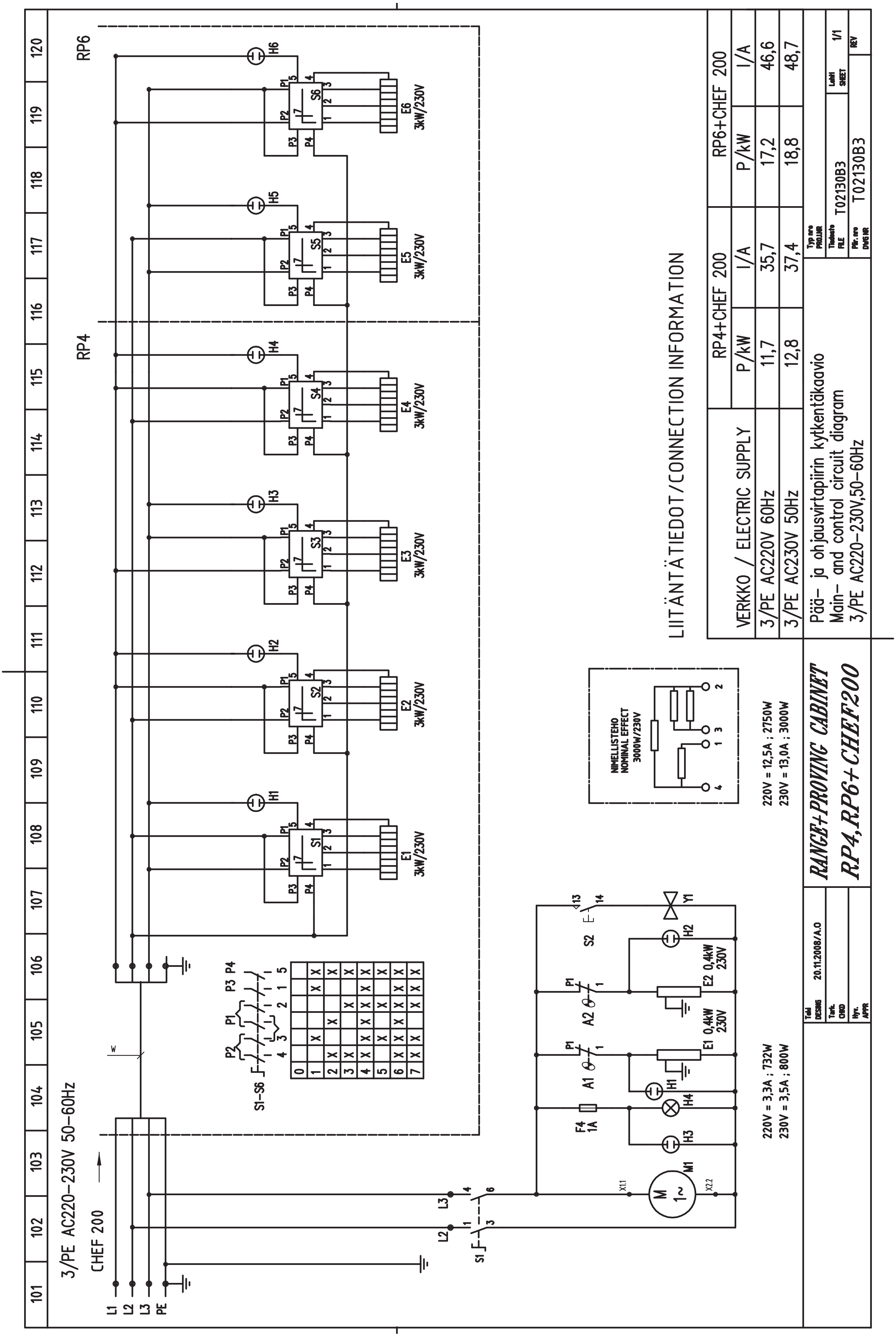
Tehl DESING 11.11.2008/A.O
Tark. CHKD
Hyv. APPR

RANGE+CONVECTION OVEN
RP4,RP6+CHEF240

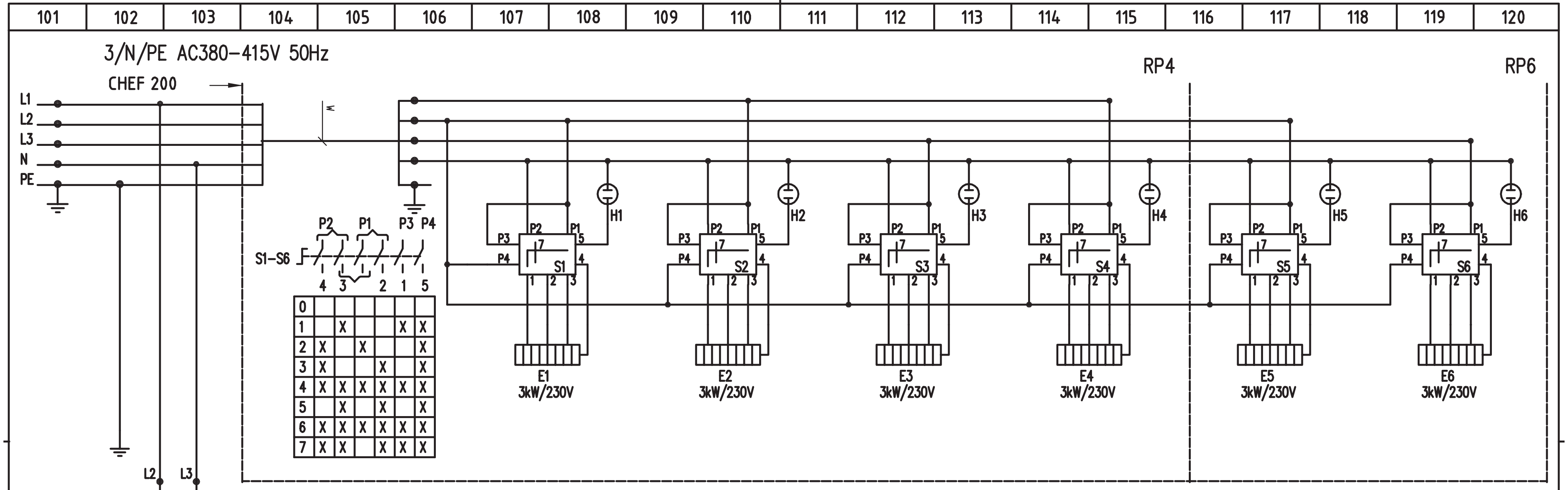
Pää- ja ohjausvirtapiirin kytkentäkaavio
Main- and control circuit diagram
3/PE AC380–440V,50–60Hz

Typ nro PROJ.NR
Tiedosto FILE T02124B3
Lehti SHEET 1/1
Piir. nro DWG NR T02124B3
REV

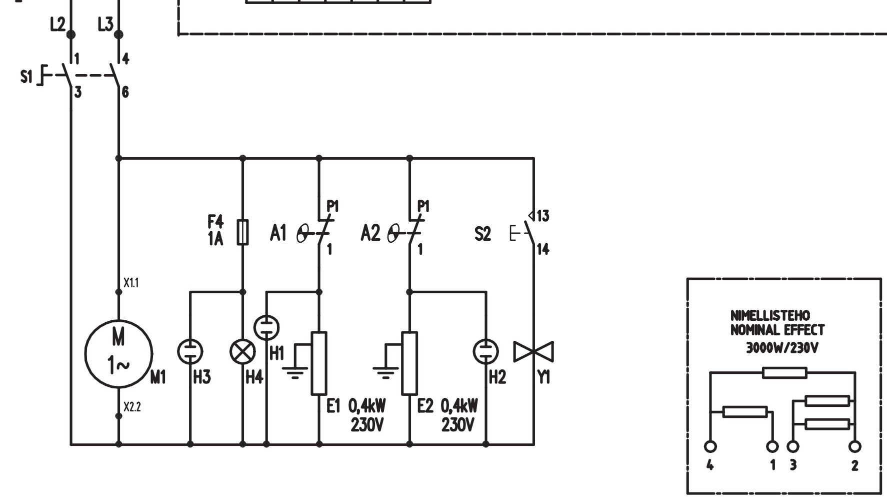
Main and control circuit T02124 B3



Main and control circuit T02130 B3



S1–S6	4	3		2	1	5
0						
1		X			X	X
2	X		X			X
3	X			X		X
4	X	X	X	X	X	X
5		X		X		X
6	X	X	X	X	X	X
7	X	X		X	X	X



380/220V = 3,3A ; 732W
400/230V = 3,5A ; 800W
415/240V = 3,6A ; 872W

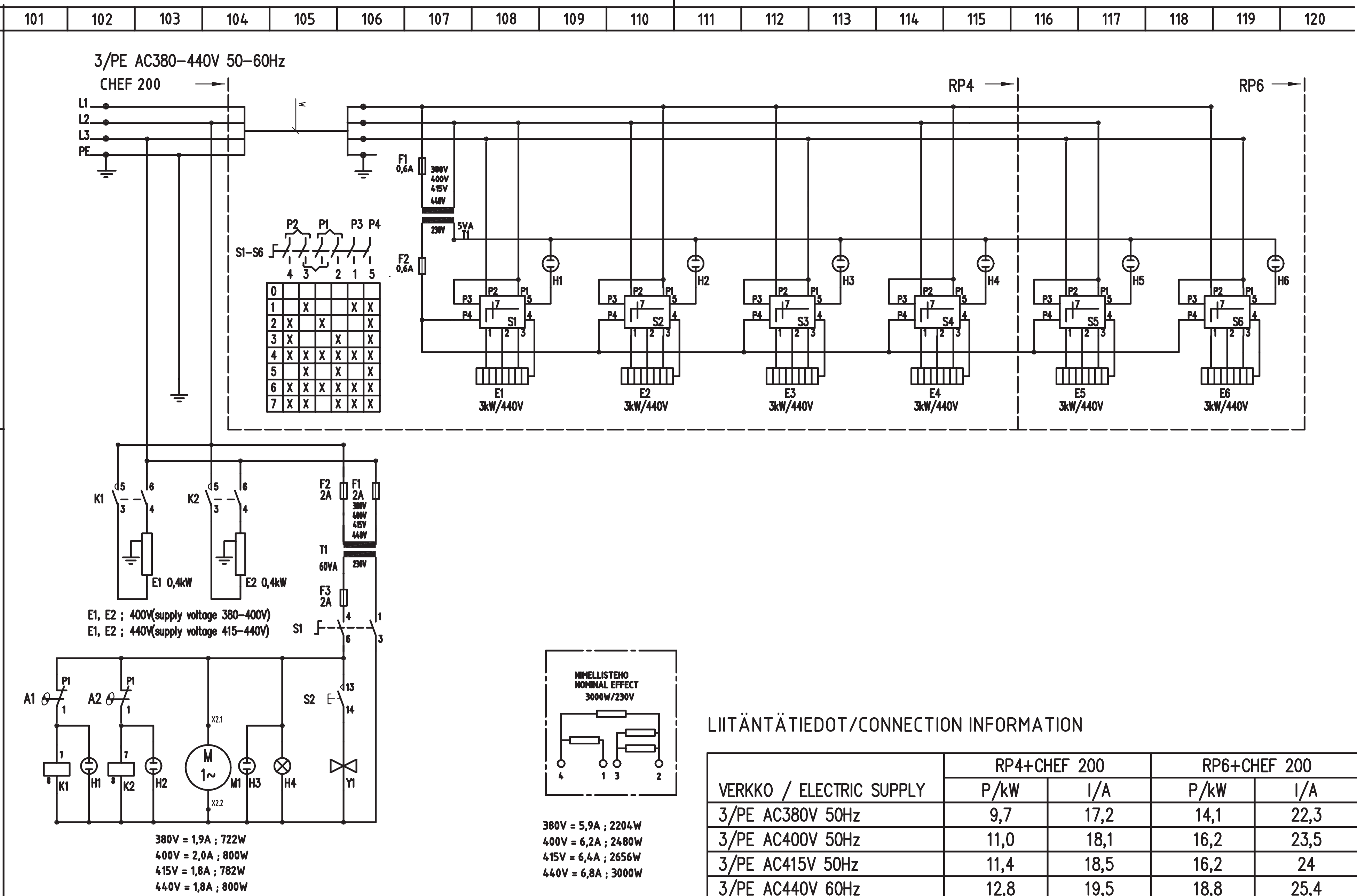
380/220V = 12,5A ; 2750W
400/230V = 13,0A ; 3000W
415/240V = 13,6A ; 3273W

LIITÄNTÄTIEDOT/CONNECTION INFORMATION

VERKKO / ELECTRIC SUPPLY	RP4+CHEF 200 P/kW	RP4+CHEF 200 I/A	RP6+CHEF 200 P/kW	RP6+CHEF 200 I/A
3/N/PE AC380V 50Hz	11,7	25	17,2	28,3
3/N/PE AC400V 50Hz	12,9	26	18,8	29,5
3/N/PE AC415V 50Hz	13,0	27,2	20,3	30,8

Tehd DESING 20.11.2008/A.0	*RANGE+PROVING CABINET*	Pää– ja ohjausvirtapiirin kytkentäkaavio	Typ nro PROJ.NR	
Tark. CHKD	*RP4,RP6+CHEF200*	Main– and control circuit diagram	Tiedosto FILE T02131B3	Lehti SHEET 1/1
Hyv. APPR		3/N/PE AC380–415V,50z	Piir. nro DWG NR T02131B3	REV

Main and control circuit T02131 B3

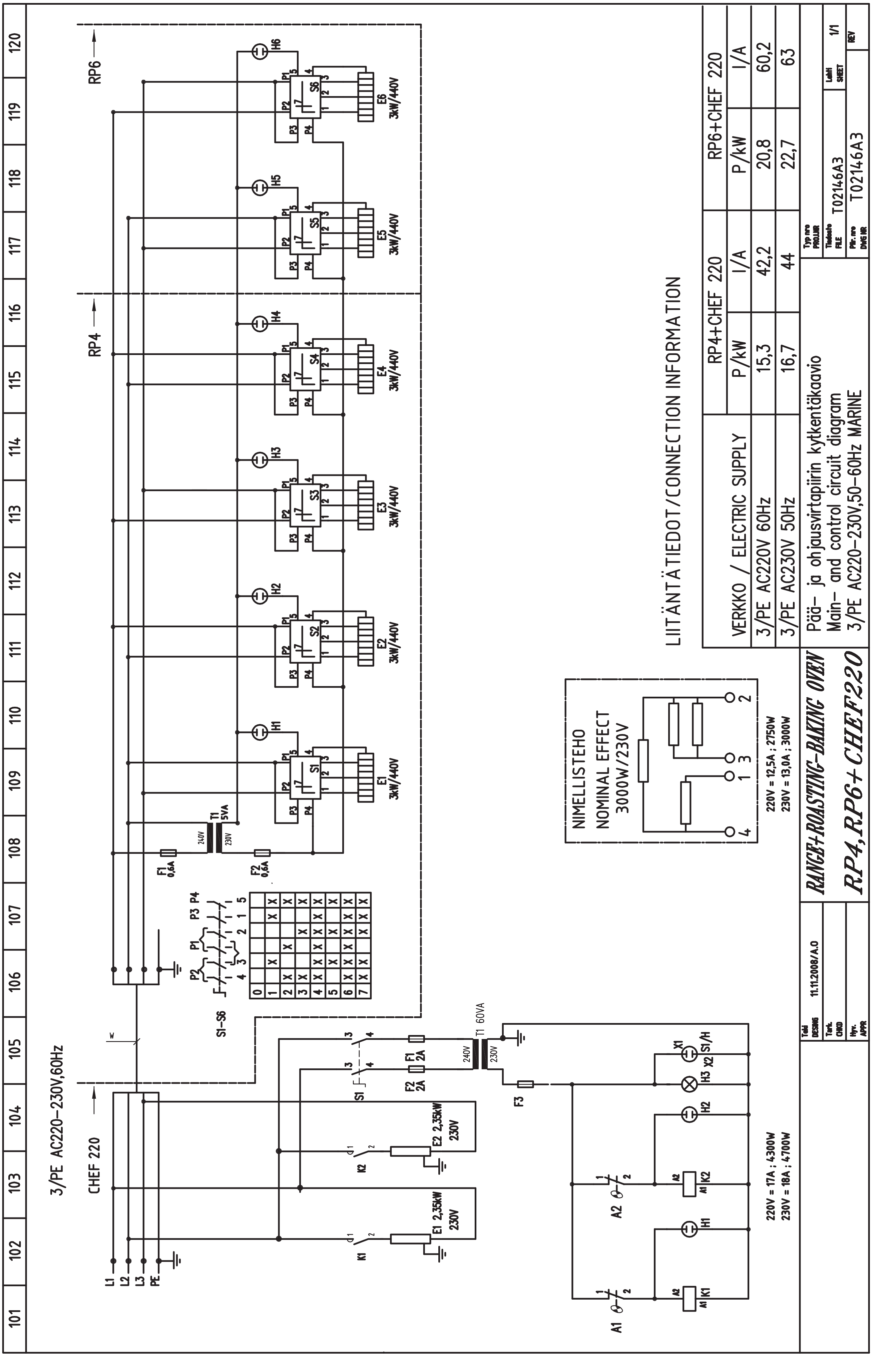


LIITÄNTÄTIEDOT/CONNECTION INFORMATION

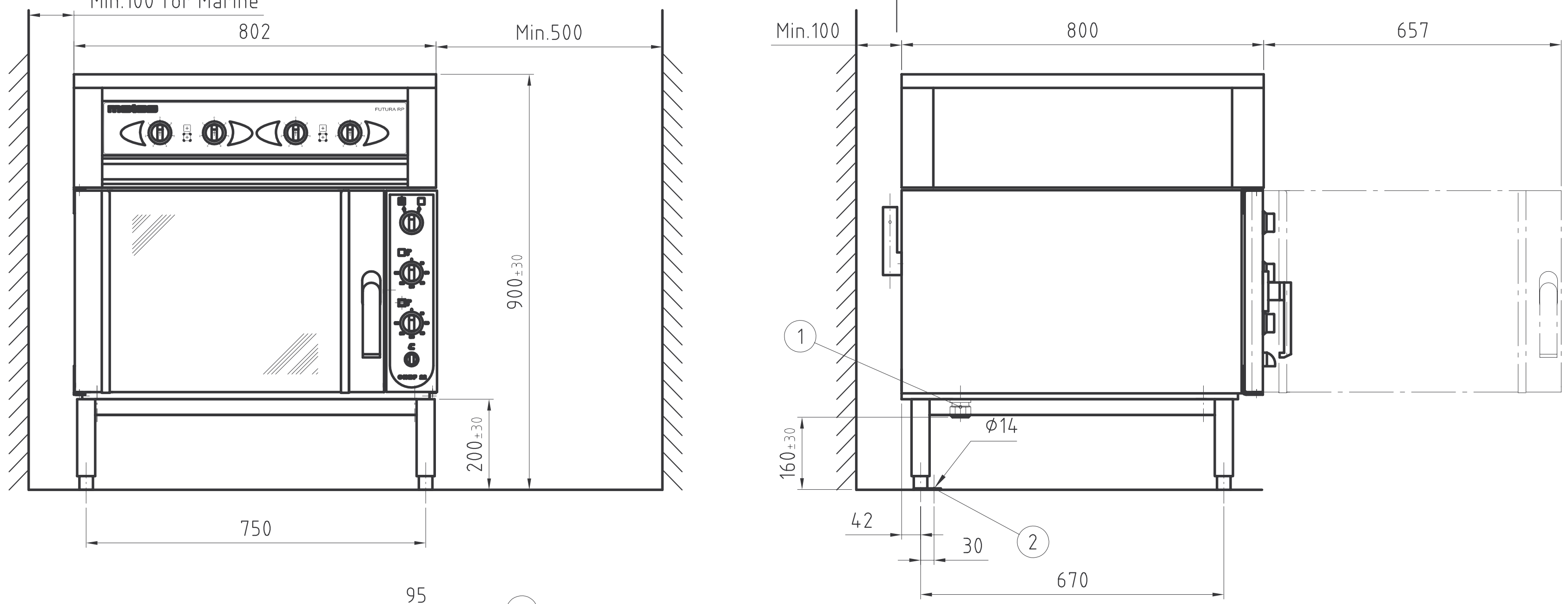
VERKKO / ELECTRIC SUPPLY	RP4+CHEF 200 P/kW	RP4+CHEF 200 I/A	RP6+CHEF 200 P/kW	RP6+CHEF 200 I/A
3/PE AC380V 50Hz	9,7	17,2	14,1	22,3
3/PE AC400V 50Hz	11,0	18,1	16,2	23,5
3/PE AC415V 50Hz	11,4	18,5	16,2	24
3/PE AC440V 60Hz	12,8	19,5	18,8	25,4

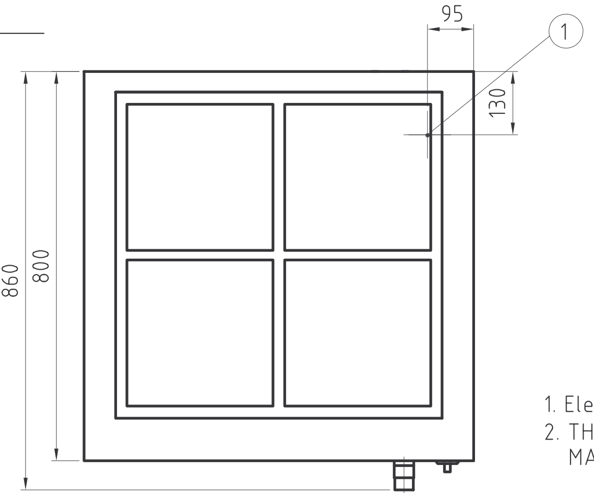
Tehl DESING 20.11.2008/A.O Tark. CHKD Hyv. APPR	RANGE+PROVING CABINET RP4,RP6+CHEF200	Pää- ja ohjausvirtapiirin kytkentäkaavio Main- and control circuit diagram 3/PE AC380-440V,50-60Hz	Typ nro PROJ.NR Tiedosto FILE T02132B3 — Lehti SHEET 1/1 Piir. nro DWG NR T02132B3 — REV

Main and control circuit T02132 B3



Main and control circuit T02146 A3





1. Electric
2. THE BACK FEET SHOULD BE FIXED
   MARINE ALL FEET

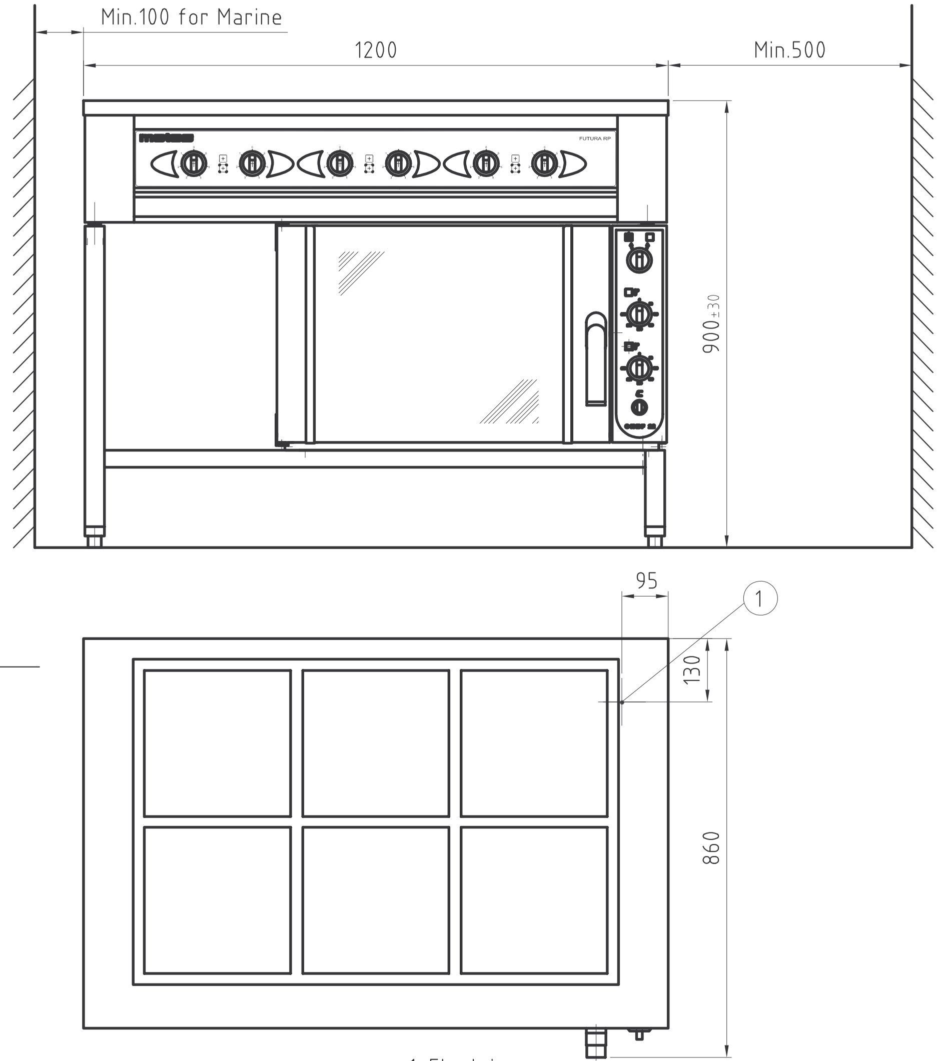
The requirements in the installation instructions must also be followed.

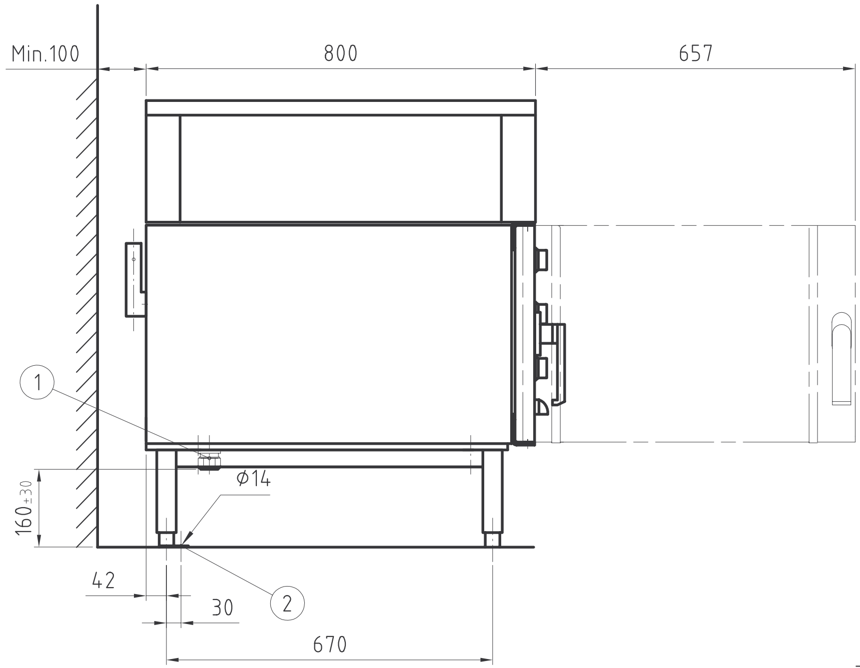
Maschine	Voltage	Power (kW)	Current (A)
RP 4+CHEF220	3/N/PE AC 380/220V 50Hz	15,3	25
	3/N/PE AC 400/230V 50Hz	16,7	26
	3/N/PE AC 415/240V 60Hz	18,1	27,2
	3/PE AC 220V 50-60Hz	15,3	42,2
	3/PE AC 230V 50Hz	16,7	44
	3/PE AC 380V 50Hz	13,2	21,5
	3/PE AC 400V 50Hz	14,9	22,6
	3/PE AC 415V 50Hz	14,8	21,7
	3/PE AC 440V 60Hz	16,7	23,3
Oven	draw. T01578A3 Chef 220		
Range	draw. T02011A3 Metos RP4		

#	Date	Revision	Name
C	19.11.2008	DATAS IN COLUMNS "POWER", "CURRENT" HAS BEEN CHANGED ACCORDING TO CORRESPONDING DATAS IN WIRING DIAGRAMS	VABO
B	20.10.2008	DATAS IN COLUMNS "POWER", "CURRENT" HAS BEEN CHANGED	VABO

DRAWN KAME	RP4/CHEF 220 RANGE + ROASTING-BAKING OVEN INSTALLATION DRAWING	date 06.05.2009 DWG NO T02194B3	SCALE 1:10

Installation drawing T02194 B3





Appliance	Voltage	Power (kW)	Current (A)
RP 6+CHEF220	3/N/PE AC 380/220V 50Hz	20,8	34,8
	3/N/PE AC 400/230V 50Hz	22,7	36,2
	3/N/PE AC 415/240V 60Hz	24,6	38
	3/PE AC 220V 50-60Hz	20,8	60,2
	3/PE AC 230V 50Hz	22,7	63
	3/PE AC 380V 50Hz	17,6	30,1
	3/PE AC 400V 50Hz	20	31,7
	3/PE AC 415V 50Hz	19,6	30,9
	3/PE AC 440V 60Hz	22,7	32,8
Oven	draw. T01578A3 Chef 220		
Range	draw. T02193A3 Metos RP6		

1. Electric
2. THE BACK FEET SHOULD BE FIXED
   MARINE ALL FEET

The requirements in the installation instructions must also be followed.

#	Date	Revision	Name
C	19.11.2008	DATAS IN COLUMNS "POWER", "CURRENT" HAS BEEN CHANGED ACCORDING TO DATAS IN CORRESPONDING WIRING DIAGRAM	VABO
B	20.10.2008	DATAS IN COLUMNS "POWER", "CURRENT" HAS BEEN CHANGED	VABO

RP6/CHEF 220
RANGE+ ROASTING-BAKING OVEN
INSTALLATION DRAWING

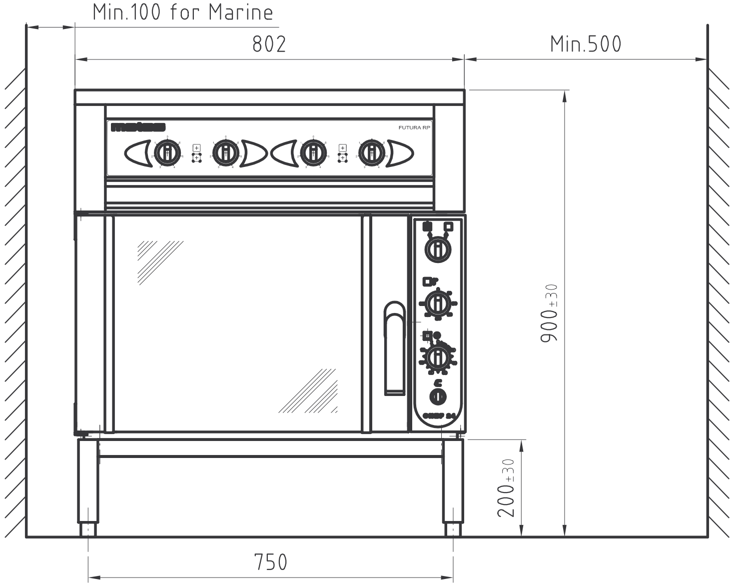
DRAWN KAME

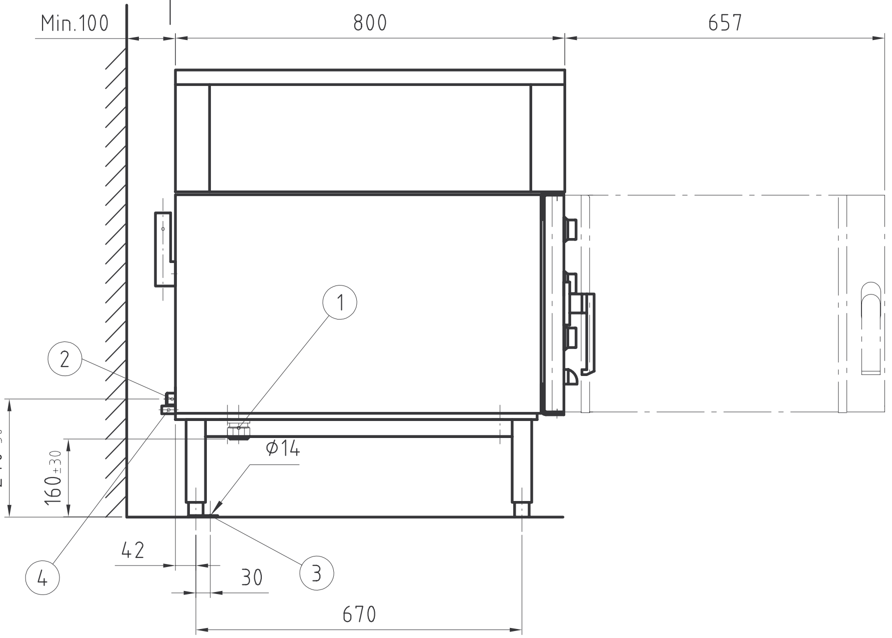
date 06.05.09

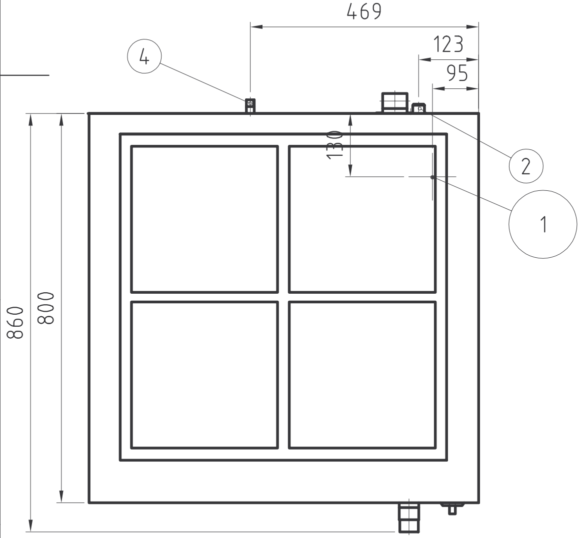
SCALE 1:10

DWG NO T02195B3

Installation drawing T02195 B3







1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED
4. Drain

The requirements in the installation instructions must also be followed.

Appliance	Voltage	Power (kW)	Current (A)	Water connection	Drain connection
RP 4+CHEF240	3/N/PE AC 380/220V 50Hz	18	36	G 3/4"	G 3/8"
	3/N/PE AC 400/230V 50Hz	19,6	37		
	3/N/PE AC 415/240V 60Hz	21,4	39		
Range + oven	3/PE AC 220V 50-60Hz	18	50,7		
	3/PE AC 230V 50Hz	19,6	53		
	3/PE AC 380V 50Hz	16	26		
	3/PE AC 400V 50Hz	17,9	27,2		
	3/PE AC 415V 50Hz	19,0	28,2		
	3/PE AC 440V 60Hz	19,6	30,5		
Oven	draw. T01570A3 Chef 240				
Range	draw. T02011A3 Metos RP4				

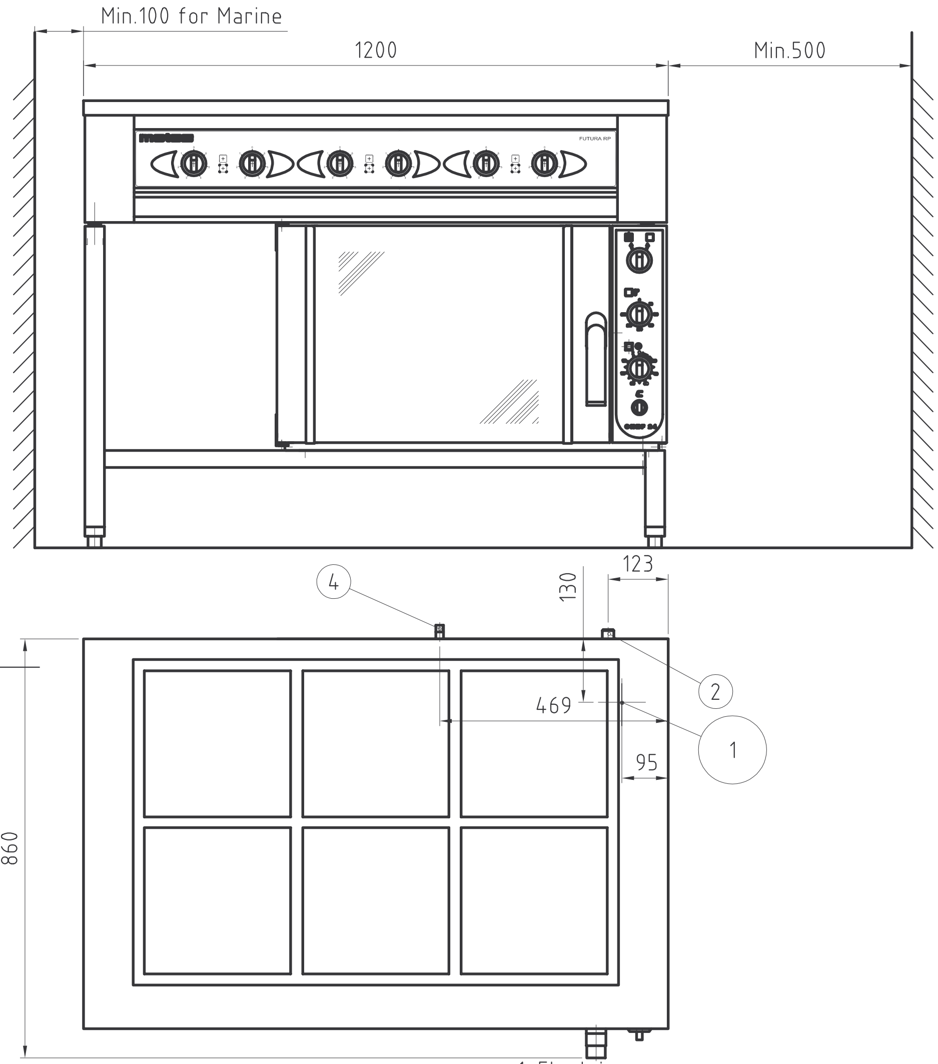
#	Date	Revision	Name
C	19.11.2008	DATAS I COLUMNS "POWER" AND "CURRENT" HAS BEEN CHANGED ACCORDING TO DATAS IN CORRESPONDING WIRING DIAGRAM	VABO
B	20.10.2008	DATAS I COLUMNS "POWER" AND "CURRENT" HAS BEEN CHANGED	VABO

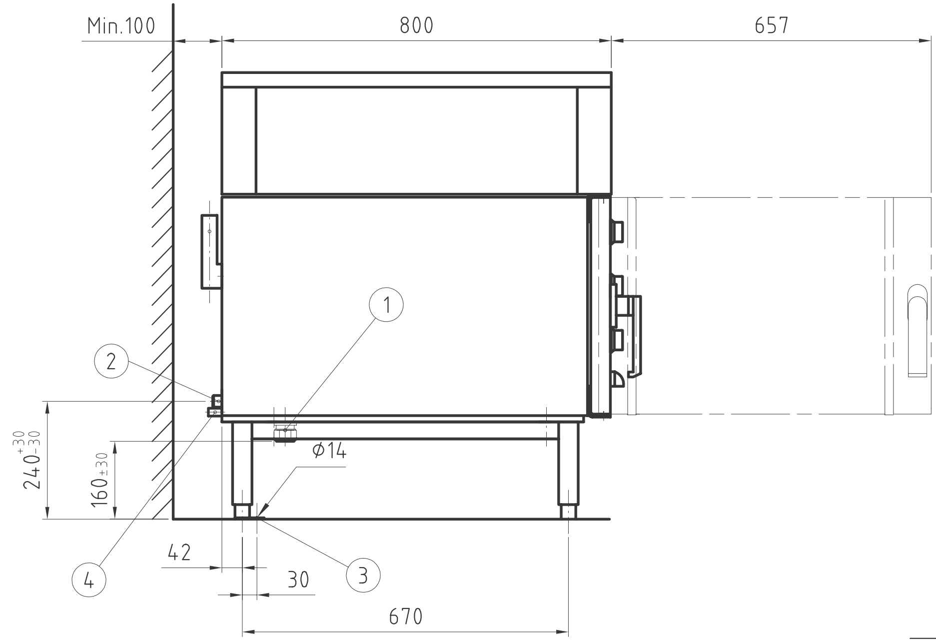
DRAWN KAME

RP4/CHEF 240
RANGE + CONVECTION OVEN
INSTALLATION DRAWING

date 06.05.2009
SCALE 1:10
DWG NO T02196B3

Installation drawing T02196 B3





1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED
4. Drain

The requirements in the installation instructions must also be followed.

Appliance	Voltage	Power (kW)	Current (A)	Water connection	Drain connection
RP 6+CHEF240	3/N/PE AC 380/220V 50Hz	23,5	36	G 3/4"	G 3/8"
	3/N/PE AC 400/230V 50Hz	25,6	37		
	3/N/PE AC 415/240V 60Hz	27,9	39		
Range + oven	3/PE AC 220V 50-60Hz	23,5	61,6		
	3/PE AC 230V 50Hz	25,6	64		
	3/PE AC 380V 50Hz	20,4	31		
	3/PE AC 400V 50Hz	23	32,6		
	3/PE AC 415V 50Hz	23,6	33,8		
	3/PE AC 440V 60Hz	25,6	33,7		
Oven	draw. T01570A3 Chef 240				
Range	draw. T02193A3 Metos RP6				

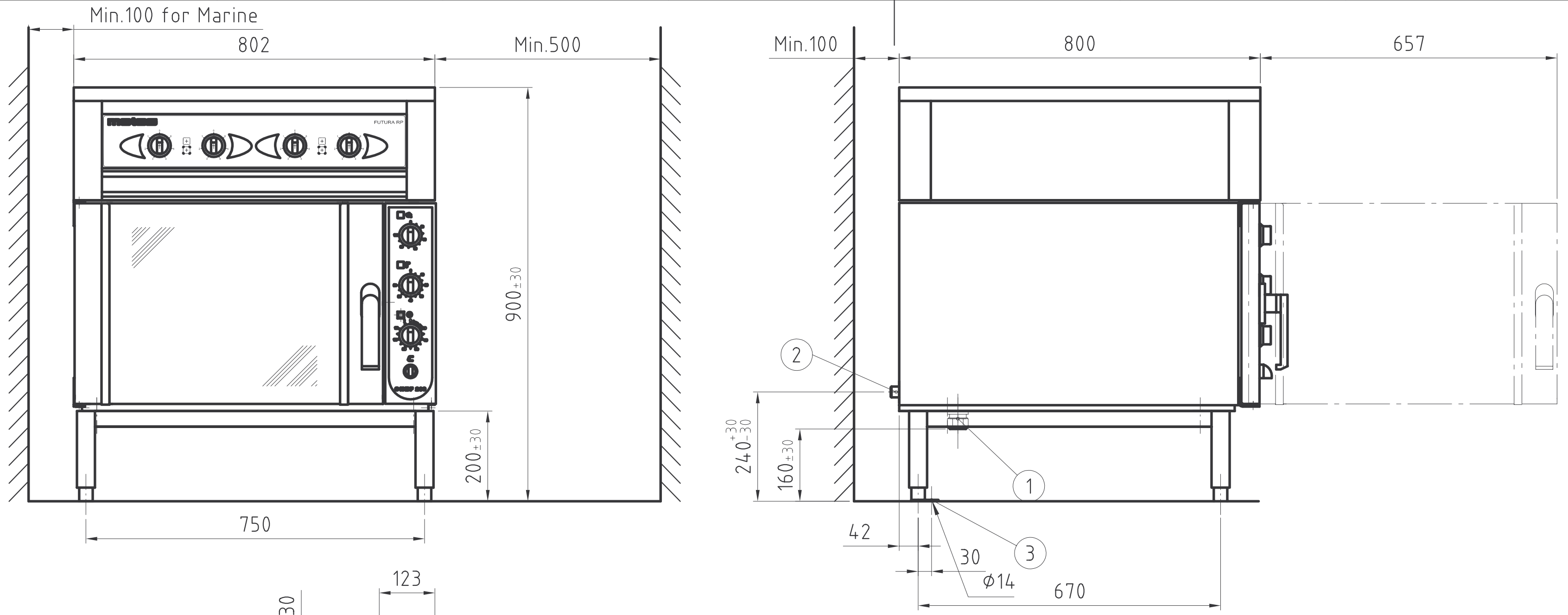
#	Date	Revision	Name
C	19.11.2008	DATAS IN COLUMNS "POWER" AND "CURRENT" HAS BEEN CHANGED ACCORDING TO DATAS IN CORRESPONDING WIRING DIAGRAM	VABO
B	20.10.2008	DATAS IN COLUMNS "POWER" AND "CURRENT" HAS BEEN CHANGED	VABO

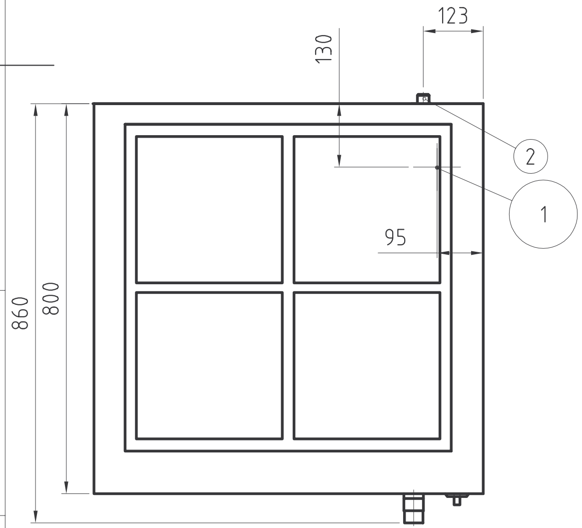
DRAWN KAME

RP6/CHEF 240
RANGE+ CONVECTION OVEN
INSTALLATION DRAWING

date 06.05.2009
SCALE 1:10
DWG NO T02197B3

Installation drawing T02197 B3





1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED

Appliance	Voltage	Power (kW)	Current (A)	Water connection
RP 4+CHEF200	3/N/PE AC 380/220V 50Hz	11,7	25	G 3/4"
	3/N/PE AC 400/230V 50Hz	12,9	26	
	3/N/PE AC 415/240V 60Hz	13,0	27.2	
Range + oven	3/PE AC 220V 50-60Hz	11,7	35,7	
	3/PE AC 230V 50Hz	12,8	37,4	
	3/PE AC 380V 50Hz	9,7	17,2	
	3/PE AC 400V 50Hz	11,0	18,1	
	3/PE AC 415V 50Hz	11,4	18,5	
	3/PE AC 440V 60Hz	12,8	19,5	
Oven	draw. T01580A3 Chef 200			
Range	draw. T0211A3 Metos RP4			

The requirements in the installation instructions must also be followed.

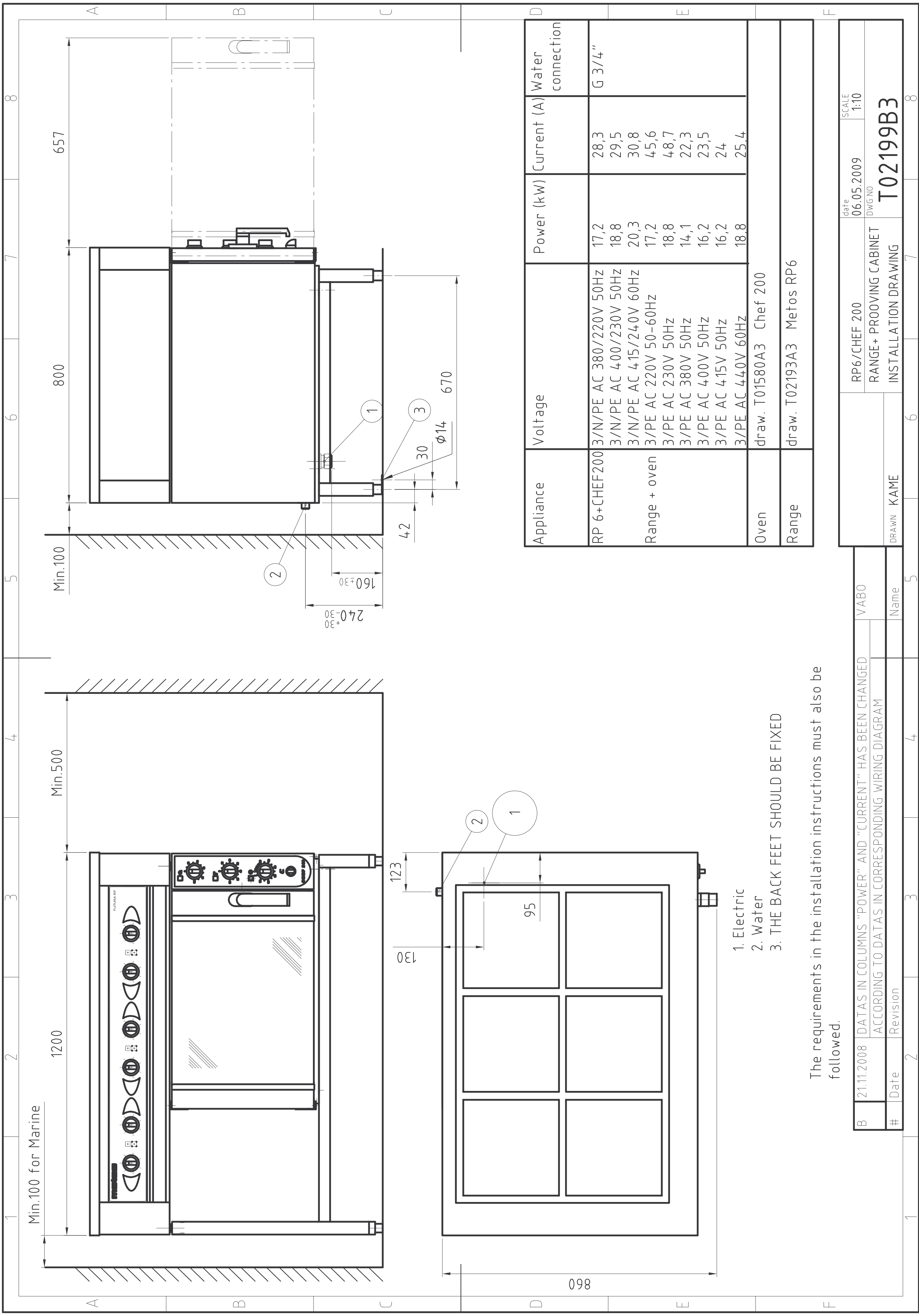
#	Date	Revision	Name
B	21.11.2008	DATAS IN COLUMNS "POWER" AND "CURRENT" HAS BEEN CHANGED ACCORDING TO DATAS IN CORRESPONDING WIRING DIAGRAM	VABO

DRAWN KAME

RP4/CHEF 200
RANGE + PROOVING CABINET
INSTALLATION DRAWING

date 06.05.2009
SCALE 1:10
DWG NO T02198B3

Installation drawing T02198 B3



Appliance	Voltage	Power (kW)	Current (A)	Water connection
RP 6+CHEF200	3/N/PE AC 380/220V 50Hz	17,2	28,3	G 3/4"
	3/N/PE AC 400/230V 50Hz	18,8	29,5	
	3/N/PE AC 415/240V 60Hz	20,3	30,8	
Range + oven	3/PE AC 220V 50-60Hz	17,2	45,6	
	3/PE AC 230V 50Hz	18,8	48,7	
	3/PE AC 380V 50Hz	14,1	22,3	
	3/PE AC 400V 50Hz	16,2	23,5	
	3/PE AC 415V 50Hz	16,2	24	
	3/PE AC 440V 60Hz	18,8	25,4	
Oven	draw. T01580A3 Chef 200			
Range	draw. T02193A3 Metos RP6			

Installation drawing T02199 B3

Item	Model	Type	Accessory	Specification
Outer dimensions WxDxH	RP	4		800 x 800 x 900 mm
Outer dimensions WxDxH	RP	6		1200 x 800 x 900 mm
Cooking plates	RP	4		4
Cooking plates	RP	6		6
Power regulation	RP			7-position power regulator, a pilot light for each plate.
Material	RP			Cooking plates of cast iron. All outer surfaces of stainless steel
Weight with package	RP	4	200	appr. 160 kg
Weight with package	RP	4	220	appr. 160 kg
Weight with package	RP	4	240	appr. 170 kg
Weight with package	RP	6	200	appr. 210 kg
Weight with package	RP	6	220	appr. 210 kg
Weight with package	RP	6	240	appr. 220 kg
Weight without package	RP	4	200	appr. 125 kg
Weight without package	RP	4	220	appr. 125 kg
Weight without package	RP	4	240	appr. 135 kg
Weight without package	RP	6	200	appr. 155 kg
Weight without package	RP	6	220	appr. 155 kg
Weight without package	RP	6	240	appr. 165 kg
Package dimensions WxDxH		4		860 x 920 x 1050 mm
Package dimensions WxDxH		6		1260 x 920 x 1050 mm
Electrical connection				See installation drawing.
Operating conditions				Normal commercial kitchen conditions, temperature over 0°C.

RP=FUTURA RP

200=CHEF 200, 220=CHEF 220, 240=CHEF 240

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz

METOS AS

VAATIMUSTENMUKAISUUSVAKUUTUS
FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
DECLARATION OF CONFORMITY

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS AS

Osoite / Adress / Adress

VALUKOJA 16
11415 TALLINN
ESTONIA

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Liesi / Spis / Range RP -sarja / serien / series
Mallit / Modeller / Models :
RP2, RP4, RP6, RP4/Chef 220, RP4/Chef 240,RP4/200, RP6/Chef 220, RP6/Chef 240, RP6/Chef 200

on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2006/95/EC, EMC 2004/108/EC, RoHS 2002/95/EC, WEEE2002/96/EC

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore declares that the following harmonised standards (or parts/clauses) have been used

EN ISO 12100-1, EN ISO 12100-2

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following other standards (or parts/clauses) have been used

EN 60204-1, EN 60335-1, EN 60335-2-36, EN 60335-2-42

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämda person är bemyndigad att sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Valeri Bogoslovtsev — Metos AS, Valukoja 16, 11415 Tallinn, Estonia

Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

Tallinn 18.08.2010

Valtuutetun henkilön nimi ja asema / Bemyndigad persons namn och befattning / Name and title of authorized person

Andres Kirstein – Managing Director

Jaan Muru – Production Manager